

Happy Hour in the Tavern

Monday thru Friday 4:30 to 7:00

All Well Drinks- 8.00

Salmon Creek Cabernet Sauvignon, Chardonnay- Glass 8.00 Bottle 32.

Beers, Seltzer on Draft- 8.00

Huckleberry Hard Seltzer, Brewery X

Modelo Especial

Clasico Mexican Lager, Alesmith

805, Firestone Walker

Michelob Ultra

Downtown Brown, Lost Coast

Mind Haze IPA, Firestone Walker

Sculpin IPA, Ballast Point

Summit House Specialty Cocktails- 13.00 (4.00 off)

Lavender Lemon Drop

Ketel One Citron vodka/Lavender syrup/fresh lemon juice.

The Burning Chair Manhattan

Burning Chair bourbon/Falernum/vermouth/bitters/shaken and served up.

Rosemary Ginger Old Fashion

Templeton Rye/Ginger liqueur/house made rosemary syrup/Peyschaud bitters.

Lychee Mojito

Bacardi Rum/housemade lychee mint simple syrup/fresh squeezed lime.

Summit House Margarita

Tres Generations tequila/fresh lime juice/agave nectar/Cointreau/shaken and served over ice.

Blood Orange Sour

Four Roses Bourbon/blood orange syrup/fresh lemon juice/club soda.

The G & G

Tanqueray Gin/quava puree/pineapple juice/fresh lime/agave nectar.

Chai Espresso Martini

Stoli vanilla vodka/Tia Maria coffee liqueur/fresh brewed espresso/house made chai simple syrup.

Other Wines by the Glass

Cabernet Sauvignon and Blends

	<u>6oz.</u>	<u>9oz.</u>
Duckhorn "Decoy", Napa Valley	14.	21.
Justin, Paso Robles	16.	24.
Austin Hope, Paso Robles	22.	33.

Pinot Noir

Duckhorn "Decoy", California	14.	21.
"Row 503" by Domaine Druhine, Willamette Valley, Oregon	15.	22.
William Selyem, "Russian River Selection", Russian River	25.	37.

Chardonnay

	<u>6oz.</u>	<u>9oz.</u>
La Crema, Russian River	17.	25.
Rombauer, Carneros	24.	36.

Sauvignon Blanc

Matua, Marlborough, N.Z.	12.	18.
Justin, Paso Robles	13.	19.

White Varietals

<i>Pinot Gris</i> , J Vineyards, Russian Rvr	12.	18.
<i>Moscato</i> , Mirassou, California	12.	18.

Sparkling (187ml)

La Marca Prosecco Brut	13.
Mumms Napa Brut	16.
Chandon Brut Rose, California	16.
Moet & Chandon Imperial	28.

Tavern Fare

SOUPS, SNACKS, AND SMALL PLATES

Hand Packed North Carolina Peanuts (7oz. Jar) 4.50 (GF)

Chef Tim's Truffle Fries 12.

Prawn Cocktail 19. (GF)

Chesapeake Bay Style Crab Cakes 22.

Hawaiian Ahi Sashimi* 17. (GF)

Seared rare ahi tuna/soy sauce reduction/wasabi cream/miso vinaigrette slaw.

Artisanal Cheese and Meat Assortment 25.

Saint Angel "Triple Creme" Brie/Cypress Grove "Midnight Moon"/Beecher's Flagship cheddar/

Chef made lemon ricotta/Creminelli prosciutto/Hobbs red wine cured salame.

Lobster Bisque Soup 14.

Our Famous Creamed Corn au Gratin 9.

TAVERN FAVORITES

Prime Rib "Dip" Sandwich 28.

Onion straws/whipped cream horseradish sauce/au jus/toasted french roll/shoe string french fries.

Flagship Bacon Burger* 22.

10 oz. ground prime ribs of beef/ Beecher's Flagship cheddar/apple wood smoked bacon/ mayonnaise/french fries.

Grilled Chicken and Brie Sandwich* 20.

Oak wood grilled Patterson Family Organics chicken breast on an Amish roll/triple cream brie cheese/apple wood smoked bacon/ sliced heirloom tomato/avocado/red leaf lettuce/roasted garlic basil aioli/french fries.

SWEETS

Caramel Whiskey Bread Pudding 17.

Crepe Brulee 17. (GF)

J. M. Rosen's New York Cheesecake 17.

Profiteroles au Chocolate 16.

Chocolate Lover's Torte 16.

Dessert Sampler 22.

English Trifle 15.

One profiterole/mini JM Rosen's cheesecake/mini crepe brulee/mini flourless chocolate torte/fresh berry garnish.

OUR DINNER MENU (SCAN BELOW) IS ALSO AVAILABLE IN THE TAVERN



(GF) - Gluten Free

* - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.